

Preschool Meal Pattern Training for the School **Nutrition Programs**

Module 2: Introduction to Preschool **Meal Patterns**

December 2023

Connecticut State Department of Education Bureau of Child Nutrition Programs School Year 2023-24

Preschool Meal Pattern Training Modules

- 1. Introduction to Training
- 2. Introduction to Preschool **Meal Patterns**
- 3. Comparison of Meal Patterns for Preschool and Grades K-5
- 4. Milk Component

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- 5. Meat/Meat Alternates Component
- 6. Fruits Component and **Vegetables** Component
- 7. Grains Component
- 8. Meal Service for
 - Preschoolers

https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-Preschoolers-in-School-Nutrition-Programs/How-To

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Module Topics

- Meal pattern legislation
- Food-based menu planning
- Meal pattern requirements
- Co-mingled meal service
- USDA's Best Practices
- Resources





Preschool **Meal Pattern** Legislation

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- Same as meal patterns for children in the Child and Adult Care Food Program (CACFP)
- Effective October 1, 2017
 - Final Rule: CACFP Meal Pattern Revisions Related to the Healthy, Hunger-Free Kids Act of 2010
 - Updated CACFP and preschool meal patterns to be more consistent with Dietary Guidelines for Americans

https://www.fns.usda.gov/cacfp/fr-042516







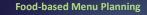
USDA Webpage Food and Nutrition Service (FNS) Documents & Resources USDA policy memos Final rules Educational materials Resources and websites https://www.fns.usda.gov/resources



CSDE Webpage **Operational Memoranda** Res transm for School Nutrition Department of Education Programs Operational Memoranda for School Nutrition Programs https://portal.ct.gov/SDE/Lists/Operational-Memoranda-for-School-Nutrition-Program 9







- Three requirements for reimbursable meals and snacks
 - 1. Food components
 - 2. Minimum portions based on specific age groups
 - 3. Restrictions or nutrition standards for certain foods
- Preschool menus must meet all three



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Meal Pattern Requirement #1: Food Components



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Meal Pattern Requirement #2: Minimum Portions

Minimum Preschool Portions

- Planned to meet average calorie and nutrient needs for two different age groups • Ages 1-2
 - Ages 3-4
- SFAs may serve more than minimum portion of any component



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- If 5-year-old in preschool, preschool meal patterns apply
- If 4-year-old is in Kindergarten, appropriate meal pattern for school's grade grouping applies









 During co-mingled meals, SFA may use meal pattern of the older grade group for preschoolers

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Meal Pattern Requirement #3: Nutrition Restrictions

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Food-based Meal Patterns

- ✓ Food components
- Portions based on specific age groups
- ☑ Nutrition restrictions

= reimbursable meals and snacks





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Preschool Breakfast Meal Pattern

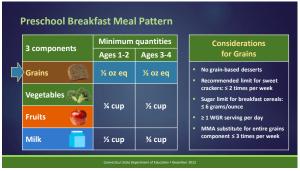
2 componente	Minimum	quantities	Considerations
3 components	Ages 1-2	Ages 3-4	for Grains
Grains	½ oz eq	½ oz eq	 No grain-based desserts Recommended limit for sweet
Vegetables	¼ cup	½ cup	crackers: ≤ 2 times per week Sugar limit for breakfast cereals:
Fruits 💮	74 cup	72 cup	 ≤ 6 grams/ounce ≥ 1 WGR serving per day
Milk	½ cup	¾ cup	 MMA substitute for entire grains component ≤ 3 times per week

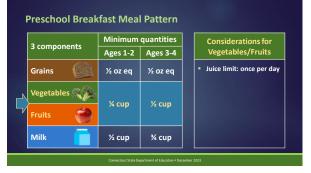




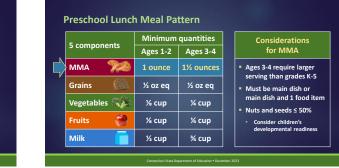
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low-fat milk

e fat content

ng ages 1-4



Grains	∽₂ oz eq	½ oz eq	Fat content
Vegetables	¼ cup	½ cup	 Age 1: wh Ages 2-4:
Fruits 💮	∕₄ cup	72 cup	or fat-free Appropriat
Milk	½ cup	¾ cup	when servi together
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F	Minimum	quantities	Considerations
5 components	Ages 1-2	Ages 3-4	for Grains
мма 🞾	1 ounce	1½ ounces	No grain-based desserts
Grains 🛞	½ oz eq	½ oz eq	 Recommended limit for sweet crackers:
Vegetables 🎲	% cup	¼ cup	≤ 2 times per week for all meals/snacks
Fruits 💮	% cup	¼ cup	 Sugar limit for breakfast cereals: ≤ 6 grams/ounce
Milk 📄	½ cup	¾ cup	 ≥ 1 WGR serving per day

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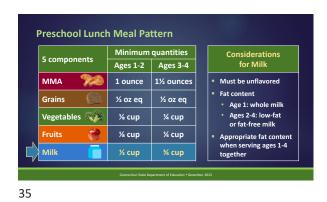
F	Preschool Lunch			
	5 components	Ages 1-2	quantities Ages 3-4	Considerations for Vegetables
	MMA 🥍	1 ounce	1½ ounces	
	Grains	½ oz eq	½ oz eq	
	Vegetables 🖏	% cup	¼ cup	
v	Fruits 💮	% cup	¼ cup	
	Milk 📄	½ cup	¾ cup	
		Connecticut State Di	partment of Education • Dece	cember 2023

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F	Minimum	quantities	Considerations
5 components	Ages 1-2	Ages 3-4	for Fruits
мма 🎾	1 ounce	1½ ounces	 Vegetables may
Grains	½ oz eq	½ oz eq	substitute for fruits 2 different kinds
Vegetables 🖏	% cup	¼ cup	🌐 🚴 📚 🔟
Fruits 💮	‰ cup	¼ cup	
Milk 🧰	½ cup	¾ cup	

5 components	Minimum	quantities	Considerations for
5 components	Ages 1-2	Ages 3-4	Vegetables and Fruits
мма 🎾	1 ounce	1½ ounces	 Juice limit: once per day
Grains 🛞	½ oz eq	½ oz eq	
Vegetables	% cup	¼ cup	
Fruits 💣	% cup	¼ cup	
Milk	½ cup	¾ cup	

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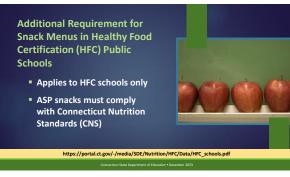


Serve any 2	Minimum	quantities	es Same servings for	
components	Ages 1-2	Ages 3-4	each age group	
мма 🏾 🎾 🍋	½ ounce	½ ounce		
Grains	½ oz eq	½ oz eq		
Vegetables 🏹	½ cup	½ cup		
Fruits 💮	½ cup	½ cup		
Milk 🧰	½ cup	½ cup		

Serve any 2	Minimum	quantities	Considerations
components	Ages 1-2	Ages 3-4	for Grains
мма 🎾	½ ounce	½ ounce	No grain-based desserts
Grains	½ oz eq	½ oz eq	 Recommended limit for sweet crackers:
Vegetables 🖏	½ cup	½ cup	≤ 2 times per week for all meals/snacks
Fruits 💮	½ cup	½ cup	 Sugar limit for breakfast cereals: ≤ 6 grams/ounce
Milk	½ cup	½ cup	 ≥ 1 WGR serving per day

Serve any 2	Minimum	quantities	Considerations for
components	Ages 1-2	Ages 3-4	Vegetables and Fruits
MMA 🏾 🎾	½ ounce	½ ounce	Best Practice:
Grains	½ oz eq	½ oz eq	≥ 1 component is vegetable or fruit
Vegetables 🖏	½ cup	½ cup	Juice limit: once per day
Fruits 谢	½ cup	½ cup	
Milk 🧰	½ cup	½ cup	

Serve any 2	Minimum	quantities	Considerations
components	Ages 1-2	Ages 3-4	for Milk
мма 🎾	½ ounce	½ ounce	 Must be unflavored
Grains	½ oz eq	½ oz eq	 Fat content Age 1: whole milk
Vegetables 🕸	½ cup	½ cup	Ages 2-4: low-fat or fat-free milk
Fruits 💮	½ cup	½ cup	Appropriate fat content
Milk 📄	½ cup	¾ cup	when serving ages 1-4 together







Serving **Preschoolers** with Older Grades (Co-Mingling)



Co-Mingling

The practice of serving meals to variety of grades in the same service area at the same time

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Meal	Combined grade groups	Meal pattern	2
Lunch or breakfast	PreschoolersGrades K-5	Grades K-5	2.2
Lunch or breakfast	PreschoolersGrades K-8	Grades K-8	
ASP Snack	 Preschoolers Grades K-12 	Grades K-12	

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How Meal Pattern of Older Grades **Applies to Co-Mingled Meals**

- Weekly requirements include
 - Dietary specifications
 - ≥ 80% WGR grains
 - Juice limits
 - Vegetable subgroups at lunch



How Meal Pattern of Older Grades Applies to Co-Mingled Meals Must offer milk variety Flavored milk allowed

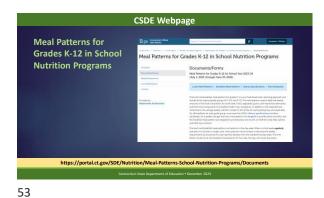
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How Meal Pattern of Older Grades



Reasons to Avoid Co-mingled Meals

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Reasons to Avoid Co-mingled Meals

- Closer supervision of younger children
- Family-style meal service is best option
- May affect amount preschoolers eat
- Preschool meal patterns provide amounts and types of foods for best nutrition



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 Decide if each type of meal service is co-mingled



https://portal.ct.gov/-/media/SDE/Nutrition/Training/Preschool/ Preschool_Meal_Pattern_Worksheet_Module_2_Comingled_Meals.pdf

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Co-mingled meals?

1. Preschoolers are mixed together

with grades K-5 at lunch and

the serving line together

May use K-5 lunch meal

pattern for both groups

🗹 Yes 🛛 No

both grade groups go through

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🗹 Yes 🛛 🗆 No

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May use K-12 snack meal pattern for both groups



Co-mingled meals?

 Preschoolers and students in grades K-5 eat together during the same meal period but one serving line is used for preschoolers and another serving line is used for grades K-5

🗆 Yes 🛛 🗹 No

Must use preschool meal pattern and K-5 meal pattern



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Reminder: When Preschool Meal Patterns Apply

When Preschool Meal **Patterns Apply**

- Meals/snacks served to preschoolers in different area/time from older grades
 - Separate cafeteria serving line
 - Separate meal service time
 - Classroom meals
 - Provides best nutrition for preschoolers





USDA Best Practices for Preschool Meals

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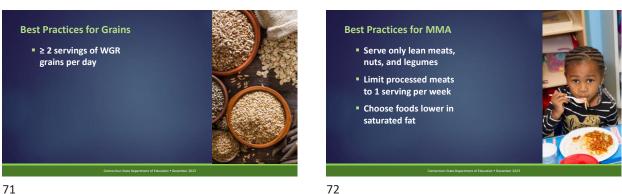


Best Practices for Vegetables and Fruits

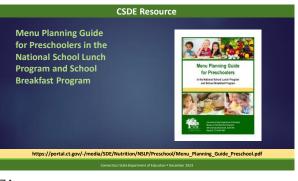
- Serve a vegetable or fruit for at least one of the two required snack components
- Serve whole fruits (fresh, frozen, canned, and dried) more often than juice
- Cut fresh fruits into appropriate size
- Provide at least one serving of each vegetable subgroup each week



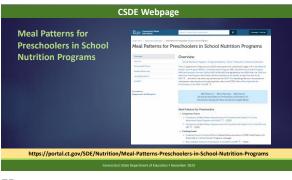
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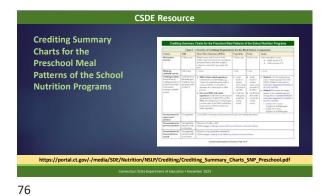






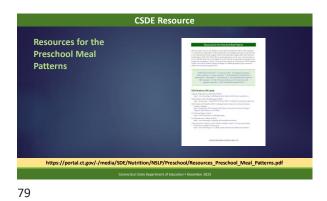
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Questions?

Contact the school nutrition programs staff

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https://portal.ct.gov/-/media/SDE/Nutrition/CNstaff/countyassign.pdf

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